The Wilton Method of Cake Decorating

Course III

Fondant and Tiered Cakes

Esther



Contents

Total product availability to support this course is at the discretion of the individual store.

Cakes in this book were decorated by both right- and left-handed decorators.

Decorating Tools

Have these decorating supplies on hand for Course III

From Your Kitchen

- Air-tight containers for icing
- Apron
- Transparent tape
- Damp cloth or sponge
- Note pad and pencil/pen
- Plastic bags for tools
- Pre-sifted confectioners' sugar
- Scissors
- Toothpicks
- Waxed paper
- Lightweight aluminum foil
- Storage container for supplies

Decorating Supplies

- Course I Student Kit (including tips 3, 12, 16, 21, 67, 104, 2D)
- Course II Student Kit (including tips 1, 2, 5, 14, 47, 59°/59s, 81, 97, 101, 103, 104)
- Course III Kit—includes Tips 1L, 32, 68, 86, 101s, 127, 349, 352; Nesting Heart Cookie Cutter Set; Bite Size Star Cookie Cutter; Lily Nail Set; 7 in. Bakers Best Pillars (4) and 8 in. Bakers Best Plate; Stamens; Cake Sparkles™; Cake Dividing Wheel; Petite Song Bird Ornament
- Cake circles and boards
- Large angled spatula
- Meringue Powder Mix
- Parchment triangles
- Icing Colors
- Trim-N-Turn Decorating Turntable
- Tool Caddy
- Rolled Fondant (1 pkg.)
- Piping Gel



Course III Student Kit. Includes many of the items needed for the course: Tips 1L, 32, 68, 86, 101s, 127, 349, 352; Nesting Heart Cookie Cutter Set; Bite Size Star Cookie Cutter; Lily Nail Set; 7 in. Bakers Best Pillars (4) and 8 in. Bakers Best Plate; Stamens; Cake Sparkles™ Cake Dividing Wheel; Petite Song Bird Ornament.



Practice Board Set. Reusable decorating board and patterns make it easy to improve your decorating skills. Clear overlay allows you to decorate over each pattern for borders, figures, drop flowers, writing and printing.



Parchment Paper Triangles are recommended when tip changes are not called for, particularly when using smaller amounts of icing (e.g. accent colors). Also recommended for brush striping application where concentrated icing colors could stain a Featherweight bag. Available in 12 and 15 in. sizes.



Wilton Meringue Powder. The key ingredient in long-lasting, hard-drying royal icing (used in Course II). In Course I, we used Meringue Powder as a stabilizer in our Class Decorating Buttercream Icing You can also use it to strengthen your sugar mold mixture. Use royal icing when you're making flowers in advance or decorating display cakes.



Trim 'n Turn Decorating Turntable. Decorate and serve on this all-purpose cake turntable. Made of durable plastic, 12 in. diameter stand holds up to 100 lbs. Easy-roll ball bearings allow you to turn cake easily as you level, torte, frost and decorate. Wipes clean with a damp cloth.



Publications. The annual **Wilton Yearbook of Cake Decorating** presents over 200 new cake ideas for all occasions. Full-color pages feature easy-to-follow directions; a complete How-to-Decorate section featuring new borders, flowers and techniques; plus a vast selection of exclusive new products. A candy making section is also included. The annual **Pattern Book** supplies the patterns to help you create the designs from the Yearbook.



Pattern Press Sets. Imprint into iced cakes for a easy guideline of lettering, words, script, designs and more.



Bake-Even Cake Strips. Innovative way to bake perfectly level, moist cakes and avoid high-rise centers, cracked tops or crusty edges. Just dampen and wrap around pan before baking.



Cake Leveler. Metal slicer that easily levels and tortes cake layers up to 10 in. diameter and 3 in. high.



Cake Circles and Boards. Sturdy corrugated cardboard bases for all your decorating needs. Available in 6, 8, 10, 12, 14 and 16 in. rounds and 10 x 14 in. and 13 x 19 in. rectangles.



Revolving Cake Stand. Now with easy, rotating ball bearings! Plate turns smoothly in either direction for easy decorating and serving. Molded white plastic; 3 in. high with 11 in. diameter plate.



Wedding Cake Accessories. Choose from a complete selection of matching accents to beautify tiered cakes, and match wedding day themes! Bells, doves, pearls, cherubs, hearts, leaves and more!



Tiered Cake Products. You'll find all the components necessary for tiered cake construction and decorating at Wilton! Begin with separator plates, pillars, dowel rods and boards and finish with ornaments, matching toppers, figurines, flowers and more!



Ready-To-Use Rolled Fondant. No mixing necessary--ready to roll and shape! Covers cakes with a perfectly smooth iced surface. Easy to shape into beautiful borders, flowers and decorations. 24 oz. pkg. covers an 8 in. 2-layer cake plus decorations. Available in white and chocolate.



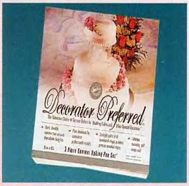
Cake Dividing Set. Precisely measures cakes for garlands, stringwork and other designs. Cake Dividing Wheel marks up to 16 divisions on cakes up to 20 in. diameter; Garland Marker adjusts to 7 widths for accurate marking on cake sides. Instructions included.



Tuk N' Ruffle. Pre-ruffled edging attaches to cake board with icing or tape for a beautiful presentation. Available in Pink, White and Blue.



Tiered Pan Sets. Create beautiful tiered cakes. Quality aluminum pans are available as 4 pc. sets in Round (2 in. and 3 in. deep), Oval, Hexagon, Petal, and Heart.



Contour Pans. Slightly rounded at the top edge for a softer, elegant look. Ideal for rolled fondant. Round pans are 3 in. deep, and available in 2 Pc. Set (9 and 13 in.), 3 Pc. Set (7, 11, 15 in.) and 11 in. individual pan.

Review

3 Essentials of Decorating

Every decoration you make is the result of these three essentials working together!

1. Icing Consistency

Remember, if the consistency of your decorating icing isn't exactly right, your decorations won't be either. As a general rule, flowers require a stiff icing consistency, borders a medium consistency and writing or leaves a slightly thinned consistency.







Special Note to Left-Handed Decorators

When bag positions or tip selection differ from those of the right handed decorator, the position is listed in parentheses.

2. Bag Position

Generally, there are two basic positions for the decorating bag — the 90° angle with the bag perpendicular to the surface. And the 45° angle with the bag half-way between vertical and horizontal. Pointing the back end of the decorating bag in the correct direction is equally important.



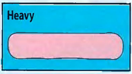


Look for these clock icons throughout Course III. They'll show you at a glance, in which direction to point the back of the bag.

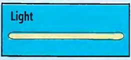


3. Pressure Control

The size and uniformity of your icing design are directly affected by the amount of pressure you apply to the decorating bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Strive to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows from the tip. Practice will help you to achieve this control.



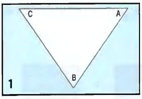




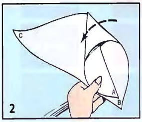


Parchment Bags

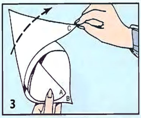
Here's How to Prepare the Parchment Bag:



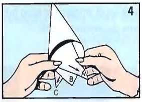
Note that the points of the triangle have been labeled A, B, C in the drawing. Place the triangle on a flat surface with the B facing you.



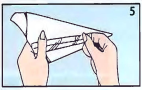
Curl A up and under, bringing it toward you until points A and B meet. The curled edge from A should lie on top of the edge between C and B, as the drawing shows.



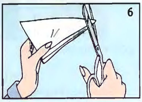
Hold points A and B together with your left hand while you pick up C with your right. Wrap C around to meet points A and B in back. All 3 points align to form 1 point. This helps form the cone; the point should be sharp.



Hold the bag with both hands, thumbs inside and slide A and C in opposite directions to make the upside down "W" as shown.



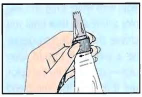
Finally, fold the points of the bag down into the bag, then refold to secure. Tape the outside seam of the bag if desired.



To make the opening for your decorating tip, clip 3/4 in. off the end of the bag. It is better to be cautious in the beginning with the amount you cut off—the tip will drop right through if the opening is too large. Drop the tip in, narrow end first. Make sure the small end of the tip protrudes through the opening. Don't be concerned if the tip doesn't fit snugly, the icing will hold it in place.

Using the Coupler

Prepare your parchment bag. After you have taped the bag, unscrew the coupler. Insert the coupler base, narrow end first, and push as far down into the bag as possible. Holding the tip in place with one hand, twist on the ring. When secure, tear away the tip of the parchment bag. Unscrew the ring, position

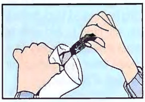


the decorating tip on the coupler and twist on the ring, locking the decorating tip in place.

Filling the Bag



Hold the bag near the bottom. Using your spatula, scoop about three tablespoons of icing at a time and place well down into the bag. Fill the bag only half full.

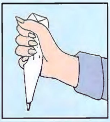


Remove the icing from the spatula. Hold the bag on the outside between your thumb and fingers, then pull the spatula out of the bag, using the bag and your fingers to squeeze the icing off.

Closing the Bag

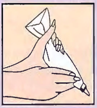


Squash the top of the bag flat above the icing and fold in first one side, then the other and finally the top. Continue to roll top down, twist and hold the bag closed as shown.





Special Note to Left-Handed Decorators



Hold the decorating bag in your left hand and guide the decorating tip with the fingers of your right hand. If the instructions say to hold the decorating bag over to the right, you should hold the decorating bag over to your left. A right-handed person should always decorate from left to right. A left-handed person should always decorate from right to left. The only exception to this rule, of course, is writing or printing—everyone decorates from left to right!

Color

Basic Mixing

Begin with white icing and add color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color—just dip it into the color, swirl it in the icing, and blend well with spatula. Always use fresh toothpicks when adding more color.

Always mix enough of any one icing color. It is difficult to duplicate an exact shade of any color. To mix deep or dark color icing (such as red, black, brown), you will need to add color in larger amounts. You may want to add flavor or extract to cut the taste of the color.

Special Effects



Brush Striping gives multiple and deep color effects to icing. Apply one or more colors to the inside of the parchment paper bag with a brush. Fill the bag with white or pastel-colored icing, and as the icing is squeezed past the color, out comes striped decorations.



Spatula Striping produces two-tone and realistic pastel tones in flowers and figure piping. Using a spatula, stripe the inside of a decorating bag with pastel-colored icing. Then fill the bag with white icing, or another shade of the same color as the striping. Squeeze out decorations with pastel contrasts.

Blending Special Colors

It's easy to create popular school colors like maroon, hunter green and warm gold using the combinations shown here. Experiment with small amounts of icing first to achieve the perfect color for all your decorating needs!

Royal Blue	+	small amount Black	=	Navy Blue
Golden Yellow	+	Touch of Brown	=	Warm Gold
Pink	+	Red-Red	=	Raspberry
Burgundy	+	Red-Red	=	Maroon
Kelly Green	+	small amount Black	=	Hunter Green
5 parts Sky Blue	+	1 part Leaf Green	=	Aqua
9 parts Lemon Yellow	+	1 part Leaf Green	=	Chartreuse

Royal Icing

Smooth, hard drying icing is ideal for flowers and trims made in advance. Once hardened, and properly stored, royal icing decorations will not soften or crumble and will last indefinitely.

Note: For medium or thin icing consistency, add water a little at a time until the desired consistency is reached. Royal icing will take less water to thin than class buttercream.

Recipe

Stiff Consistency

Single Batch
- 3 level tablespoons meringue powder
- 1 lb. sifted confectioners' sugar
- 5-6 tablespoons lukewarm water

Double Batch
- 6 level tablespoons meringue powder
- 2 lbs. sifted confectioners' sugar
- 10-12 tablespoons lukewarm water

If using a hand-held mixer, make a single batch at a time.

Combine all ingredients. Mix 7-10 minutes at low-medium speed until icing loses its sheen. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing.

Do not refrigerate. Store in an air-tight container for up to 2 weeks. To reuse, beat on low to restore original texture.

Any bit of shortening will break down this icing into a thin, soupy mixture. Keep utensils completely greaseless.



TEACHER'S TALK

See page 24 for more specialty recipes!

Lesson 1

New Beginnings

Border treatments are beautiful but they lead a double life—they smooth cake edges, cover imperfections and give your cake a perfect, uniform appearance.

"E" Motion

This simple technique can be used when a smaller border is needed. The look is gentle, yet distinctive.



Note: Lefties will pipe the "e's" by moving the tip down, up to the left and around.

Getting Ready:

- Set up practice board
- Insert Course III, Lesson 1 "e" motion pattern.
- Prepare a parchment bag with tip 16.
- Fill bag half full with medium consistency icing.

Tip: 16
Icing: Medium consistency
Positions:
—Bag: 45° angle at 3:00 (9:00)
—Tip: slightly above surface

Sequence:

1. **Squeeze out icing with even pressure, moving tip down, up to the right and around as if writing the letter "e".**
2. **Repeat to cover area.**



TEACHER'S TALK

Vary the look of the "e" motion border—use tight e's or stretched e's.



Embroidery & Lace

Looks like needle stitching at its finest. Cake embroidery is the art of decorating the top and sides of a cake using a series of straight and curved lines, dots and flower shapes!

Getting Ready:

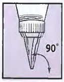
- Set up practice board, insert Course III, Lesson 1 embroidery pattern(s).
- Prepare two half parchment bags, one with tip 1 and one with tip 1L.
- Fill bag half full with thin consistency buttercream icing.

Tip: 1 for sotas and Lily of Valley, 1L for all others
Icing: Thin consistency
Position:
— 90° for dots and sotas
— 45° angle for stems, pulled dots and bulbs

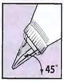


Pulled Dot Flower

Use tip 1L. Pipe a dot for center.



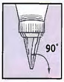
Moving in towards the center dot, evenly space 5 shell shaped pulled dot petals.





Sotas

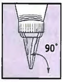
Use tip 1. Hold the bag above the surface, squeeze to allow icing to drop in a random pattern.





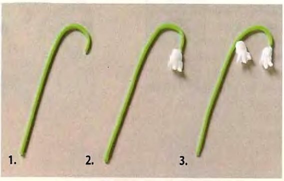
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Use tip 1L. Pipe a series of dots—3,2 and 1 (shaped like a triangle).



Note: Tilt cake away from you when doing embroidery on cake sides.

Lily of the Valley:



Sequence:

1. **Use tip 1. Pipe stem.**
2. **Pipe an oval bulb.**



3. **Use tip 1L. Pipe three pulled dots beneath the oval bulb to form flower edge (looks like an upside down tulip).**



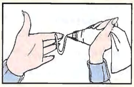
Stringwork

Strands of icing looped around the sides of cakes add drama and a special flair to special occasion cakes. Now, you too can do stringwork!



Getting Ready:

- Set practice board upright.
- Insert Course III, Lesson 1 stringwork pattern.
- Prepare a half parchment bag with tip 3.
- Fill bag half full with stiff consistency icing.



Note: Icing consistency is the key to successful stringwork. You'll know if your icing is the right consistency if you can drop a loop of icing from your finger.

Tip: 3
Icing: Stiff consistency
Position:
— Bag: Shoulder level at 4:30 (7:30)
— Tip: Lightly touching surface (to attach)

Basic Sequence:

1. **Mark a row of equally spaced dots of icing across your practice board.**



2. **Touch tip to each dot to attach icing.**



3. **While squeezing, pull the bag towards you. Continue squeezing to allow the icing to drape naturally. It will drop by itself; do not move the tip down with the string. The end of the tip should be the same distance from the surface as the distance is from point to point on the board.**
4. **Stop squeezing, touch the tip to surface at the next dot to attach the loop.**
5. **Repeat across the practice board.**



Double

More dramatic than one row of stringwork is two!

Pipe your basic stringwork across the board. Position your tip back at the first dot to attach the icing, and pipe a second row of shallow loops inside the first.



Overlapping

Two equally deep rows of stringwork with an interwoven effect!

Make a loop. At the center top of that loop, attach the icing to start another loop. Drop the second the same distance as the first, then attach it at the halfway point beyond the first. The third strand will start where the first ended, the fourth where the second ended, and so on, interlocking across your practice board.



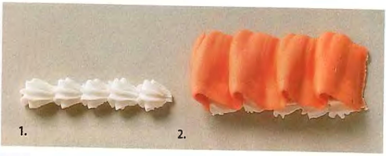
TEACHER'S TALK

See p. 24 for additional stringwork techniques.

See the current Wilton Yearbook of Cake Decorating and the Wilton Way of Cake Decorating, Volume One for examples of wedding cakes with stringwork.

Ruffle Border

Tip 127—not only for roses! The versatile petal tip forms striking ruffles, swags and graceful curves to give a cake a strong, rhythmic edging.



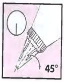
Getting Ready:

- Set practice board upright.
- Insert Course III, Lesson 1 ruffle pattern.
- Prepare two parchment bags; one with tip 32, one with tip 127. Option: Use a Featherweight bag with a large coupler for tip 127 bag.
- Fill bags half full with medium consistency icing.

Tips: 32, 127
Icing: Medium consistency
Positions:
— Bag: 45° angle at 6:00 for shell, 3:00 (9:00) for ruffle
— Tip: Slightly above surface for shells, wide end touching surface with narrow end facing down and away from surface for ruffle

Sequence:

1. Pipe a tip 32 shell border.



2. Using tip 127, squeeze out icing with even pressure. The wide end of the tip always touches the cake. The narrow end is down covering the shell. Raise and lower the narrow end as you move around the cake.

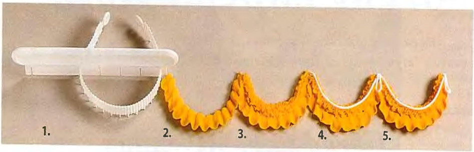


Repeat the motion for the entire ruffle.



Scalloped Garland With Fluted Edge

Impressive borders look complicated, but are not! Use the Garland Marker and imprint a guide on cake sides for precise, beautiful garlands every time!



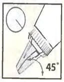
Getting Ready:

- Set practice board upright.
- Insert Course III, Lesson 1 garland pattern.
- Prepare three parchment bags; fit with tips 3, 104, 16.
- Fill two bags half full with medium consistency icing; fit with tips 104, 16.
- Fill one small parchment bag with stiff consistency icing; fit with tip 3.

Tips: 3, 104, 16
Icing: Medium consistency
Positions:
— Bag: 45° angle at 4:30 (7:30) for zigzags, garland, ruffles and strings
—Tips: For strings and zigzag garlands—lightly touching surface. For ruffle—wide end of tip touching surface, narrow end facing down and away from surface.

Sequence:

1. Mark cake for garland.
2. Pipe tip 104 ruffle; as you squeeze icing move hand up and down.



3. Add tip 16 zigzag above ruffle.



4. Pipe tip 3 drop string in the middle of zigzag.



5. Cover connecting string points with tip 3 loops. The following technique prevents the loops from twisting. Moisten your finger and position it slightly below garland point. Squeeze, pull out, let loop fall gently on your finger. Return tip to starting point to attach loop, gently remove finger from behind loop. Repeat for second loop.

When making a ruffle, the back of the bag starts at 4:30, slowly moving to 1:00 as you pipe ruffle. This will give an even look to your garland.

TEACHER'S TALK

Garland points can be enhanced by several methods. Try placing a tip 3 heart, a tip 14 rosette or tip 3 bow at the points.

The Wilton Garland Marker imprints garland guidelines on your cakes quick and easy. Refer to pg. 21 for complete directions!

Tip 86: Your Course III Kit includes tip 86, try it! It pipes the ruffle and zigzag at the same time—great for quick decorating. A drop string can be added to complete the scalloped garland fluted edge look.



Getting Ready For Lesson 2

Read through Lesson 2 at home. Write down any questions and bring them to class!

Here's what to bring to the next class:

- 1-layer oval cake; baked and leveled. Cut one 10 in. cake circle to fit the bottom of oval pan, place leveled side cake directly on uncovered board. Ice cake lightly in buttercream
- Two 10 in. cake circles taped together and covered with Fanci Foil Wrap or one 10 in. Show N'Serve Cake Circle
- Clown Cake Patterns, p. 26-27; trace on parchment paper and cut out
- Ready-To-Use Rolled Fondant (1 pkg.)
- Icing Colors—Royal Blue, No-Taste Red, Lemon Yellow
- Nesting Heart Cutters
- Clear Vanilla Extract
- Small Flower Former
- Rolling pin
- Cake Dividing Wheel
- Reusable disposable cloths
- Dusting puff
- Tapered spatula
- Decorator brush
- Bite-Size Star Cookie Cutter
- Solid vegetable shortening (2 tablespoons)
- 12 in. ruler
- Piping Gel
- Plastic bag (gallon size)
- Your decorating supplies (see p.2)

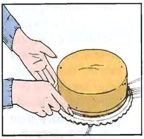
Lesson 2
Great Expectations

The excitement begins with the art of tiered cake assembly--knowledge you'll put to use as you assemble your final cake in Lesson 4. Then discover versatile fondant--as a cake covering and as part of a beautiful cake ornament.

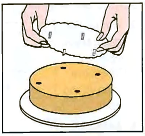
Tiered Cake Assembly

A tiered cake is two, three or more cakes put together. The way you put the cakes together is the "assembly". This may be done in a number of ways. In class, we will use the One Plate Push-in Pillar Assembly.

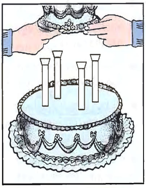
Dowel rods are not needed, because pillars attach to the top separator plate and push right through the tiers down to the plate below.



1. Place 6 in. cake on 6 in. circle; and 10 in. cake on 10 in. circle. Position the 10 in. base cake on a larger Fanci-Foil covered board. If using Tuk-N-Ruffle, secure to foil covered board with icing. Ice cakes smooth.



2. Mark where pillars will go on the base cake by centering the 8 in. separator plate (plate projections down) and gently pressing onto the 10 in. cake. Lift plate off. Do not mark top tier. Position the 6 in. cake on the 8 in. separator plate. Decorate both cakes.



3. Assemble tiers: Position pillars at marks on bottom cake and press straight down until pillars touch cake circle. Adjust pillar rings, if used. Attach separator plate to pillars.

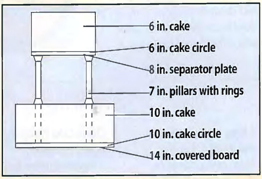
TEACHER'S TALK

A base cake should be positioned on a foil covered board approximately 4 in. larger than the cake.

As a general rule of thumb, tiered cakes should be 4 in. apart in size (example--a 6 in. cake, atop a 10 in. cake, atop a 14 in. cake).

See page 25 for more information on assembling tiered cakes!

Components for tiered assembly at a glance...



Begin The Fondant Topper





The first step to making our cake topper is to cut the fondant hearts. Take the completed hearts home to dry, and bring them back to class at Lesson 4 to complete the topper.

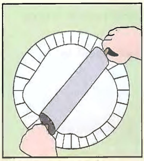
You'll need:

- *Parchment Paper*
- *White Rolled Fondant*
- *Nesting Hearts Cutters*
- *Heart Patterns (p. 28)*
- *Cake Circle*
- *Cornstarch*
- *Toothpicks*
- *Spatula*
- *Cake Dividing Wheel*

Sequence

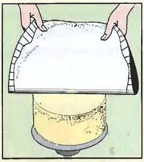
- **Trace heart patterns "A" and "B" onto parchment paper.**
- **Roll fondant to 1/8 in. thickness.**
- **Cut 1 solid heart using 2nd largest cutter. Position pattern "A" on fondant heart and mark stand area with toothpick. Remove parchment pattern, cut out area from fondant heart using end of spatula. Set heart on cornstarch dusted cake circle to dry.**
- **Cut 1 open heart using 3rd largest cutter. Position pattern "B" on fondant heart and mark bottom point of heart with toothpick. Remove parchment pattern, cut off point at mark using end of spatula. Using 2nd smallest cutter, remove center of heart. Set open heart on cornstarch dusted cake circle to dry.**

Covering a Cake with Fondant

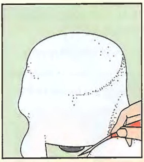


Lightly dust work surface and rolling pin with confectioners' sugar or cornstarch.

Measure the height of one side, multiply by 2, add diameter of cake. Roll out 1/8 to 1/4 in. thick. (For example, an 8 in. 2-layer cake measures 8 in. top, 2 x 4 in. sides equals 16 in.) Knead fondant until workable and roll out like a pie crust to size calculated. For simple, accurate measuring, roll the fondant out on top of the Cake Dividing Wheel included in your Course III Student Kit.



It is very important to lift and move the fondant as you roll to prevent fondant from sticking to the surface. Gently lift the Cake Dividing Wheel with the fondant on it, position over cake, and remove wheel.



Smooth and shape fondant on the cake top and sides with the palm of your hand. If large air bubbles are trapped under fondant, pierce with a pin, gently press out air and continue to smooth. Trim excess fondant off at base with tapered spatula.

Note: **Use this method when covering round cakes 10 in. diameter and smaller. When covering larger cakes, follow the instructions included in the Wilton Ready-To-Use Rolled Fondant package.**

TEACHER'S TALK

Wilton Ready-To-Use Rolled Fondant gives you easy-to-shape fondant without mixing or mess. The pure white color can be easily tinted any color using Wilton Icing Colors. Knead in icing color until evenly blended.

Rolled fondant is easy to cut –use a sharp knife or rolling pizza cutter. Straight cuts can be made by using a ruler as a guide. Small shapes can be cut out using kitchen scissors or cookie cutters– dust edges with confectioners' sugar or cornstarch to prevent sticking.

A decorated fondant cake will keep up to 2-3 days at cool room temperature. An undecorated fondant-covered cake may be kept frozen for up to 2 months, when tightly wrapped. Let thaw at cool room temperature before unwrapping.

Rolled fondant sets quickly. Always keep covered to prevent crusting when not in use. Any leftover fondant should be stored in an airtight container or zipped plastic bag.

Clowning Around

Our bright and colorful clown will bring smiles to every celebration. You'll be amazed how easy (and fun!) it is to create. Follow your teacher's directions and these instructions.

Cover Cake with Fondant

Divide your fondant as follows:

1/2 to remain white
1/8 to be tinted red
1/8 to be tinted blue
1/4 to be tinted yellow



1. Spread 1 in. wide band of piping gel around bottom border of prepared cake.



2. Knead 1/2 package of rolled fondant. Dust Cake Dividing Wheel with dusting puff; roll fondant to 1/8 in. thick. Trim fondant to 10 x 12 in. oval.



3. Lift with fondant at the center and position over cake. Gently remove wheel by lifting off at corner.



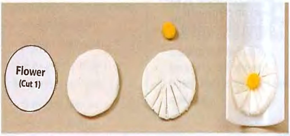
4. Smooth fondant on cake top using palm of hand. Gently pull fondant from sides, smooth and pat to fit. Pierce any air pockets using a corsage pin. Trim off excess.



5. Cake is now ready for decorating.

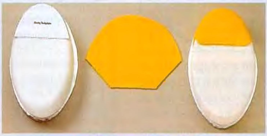
Completing the Clown Cake

Follow these steps to assemble your clown. To attach fondant pieces to cake, brush area lightly with Clear Vanilla Extract and position fondant.



1 — Make Flower

- Cut circle using pattern from 1/8 in. thick white fondant. Reserve two 1/4 in. dots white fondant.
- Score edge of circle 1/16 in. apart using tapered spatula.
- Upon completion of step 2 below, attach small yellow dot of fondant to center; place in small flower former to dry.



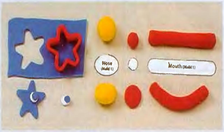
2 — Make Derby Hat

- Color 1/4 package fondant yellow. Reserve one small dot and two 1 in. balls yellow fondant. Roll fondant 1/16 in. thick.
- Use derby pattern for the following: Mark bottom edge of derby on cake. Cut derby overlay out of yellow fondant.
- Position derby overlay cut-out on cake, lining up bottom edge with line marked on cake. Fit fondant to cake, trim excess, smooth with palm of hand.



3 — Make Brim

- Form yellow fondant into 6 in. length; roll out 1/8 thick, cut brim using pattern.
- Attach brim following the contour of the derby.



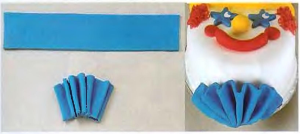
4 — Make Face

- Color 1/8 package fondant blue, and 1/8 package fondant red.
- Roll blue fondant 1/8 in. thick; cut two eyes using star cookie cutter. Model mouth and cheeks out of red fondant using patterns. Model nose using one ball of reserved yellow fondant. Model eye centers using reserved white fondant. Form two very small balls blue fondant for eye pupils. Attach.



5 — Make Hair

- Roll red fondant very thin. Cut into thin strips using scissors or tapered spatula.
- Loosely wrap strips around brush handle and drop onto edge of cake under hat brim; attach.



6 — Make Ruffle

- Roll half of blue fondant into a long strip.
- Cut ruffle pattern, form accordion ruffle.
- Attach to side of cake under chin.

Hint: You may want to add a final finishing touch to your cake--a fondant rope border. It's quick, easy and covers imperfections, too. Attach with Clear Vanilla Extract.



7 — Make Hat Trim

- Roll blue fondant into a 1/8 in. thick rope; cut two 6 in. lengths. Attach one to derby above brim and one to top of derby.
- Roll a 1/2 in. diameter cylinder using reserved yellow fondant the height of the hat brim. Attach flower and cylinder to brim.



Getting Ready For Lesson 3

Read through Lesson 3 at home. Write down any questions and bring them to class!

Here's what to bring to the next class:

- Royal Icing — 1 cup white, 1 cup pink, 1/4 cup green, 1/4 cup blue, 1/4 cup yellow
- Cake Sparkles™
- Piping Gel
- Lily Nail Set
- Flower Nail No. 7
- 1 x 1 in. wax paper squares
- 3 x 3 in. lightweight aluminum foil squares
- Decorator brush
- Stamens
- Large former from Flower Former Set
- Nesting Heart Cutters
- Parchment paper triangle
- Couplers
- Tips 1, 2, 14, 16, 68, 101s, 103, 352
- Egg Carton
- Your decorating supplies (see p. 2)

Lesson 3
Hearts & Flowers

A breathtaking combination...lovely heart decorations, majestic 3D flowers made with the lily nail, and miniature floral accents. Lesson 3 is bursting with beauty!

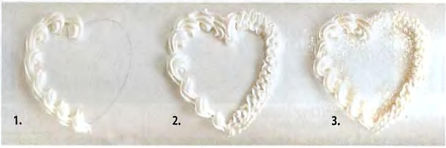


Curved Heart

Combine the zigzag technique you learned in Course I with the "e" motion technique presented in Lesson 1 of Course III. You'll create distinctive hearts to be placed on your final tiered cake in Lesson 4.

Your cake will use 8 hearts. Make extras to allow for breakage.

- Prepare pattern: Trace a row of hearts on parchment paper using the large side of the second smallest heart cutter. Allow enough space between each heart pattern for decorating space. Tape the parchment pattern on the outside of the large Flower Former. Cover with a strip of waxed paper. Smooth out any wrinkles and tape securely
- Prepare a parchment bag with tip 14
- Fill bag half full with stiff consistency royal icing

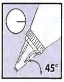


Getting Ready:

Icing: Stiff consistency
Tip: 14
Positions:
— Bag: 45° angle at 3:00 (9:00)
— Tip: slightly touching surface

Sequence:

1. **Pipe an "e" motion border along left edge of heart pattern.**



2. **Pipe a tight zigzag border along right edge of heart pattern, connecting at top and bottom.**
3. **Add Cake Sparkles™. Set aside, take home and bring back for Lesson 4.**

Using the Lily Nail



The Lily Nail set comes in 4 sizes: $2\frac{1}{4}$, $1\frac{5}{8}$, $1\frac{1}{4}$ and $\frac{1}{2}$ in.; each size has 2 parts — top and bottom.

Hold the lily nail in your left (right) hand and rotate out to the ends of your fingers the same way you use the other flower nails.

To produce flowers with the lily nail, you first must line the nail with foil-this makes producing flowers and their removal from the nail easy! In class today, you'll make flowers that use the foil positioned fully in the nail and $\frac{1}{2}$ way in the nail.

TEACHER'S TALK

If the foil in your lily nail moves when piping flowers, squeeze a dab of icing in the nail before adding the foil.

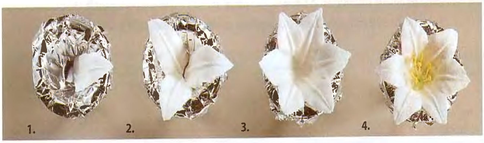


To Position Foil in Nail

Place an aluminum foil square in the bottom half of the lily nail. Press down gently with the top half, lift off.

Some flowers require a shallower foil cup. For those flowers, push foil $\frac{1}{2}$ way into the nail.

Easter Lily



Getting Ready:

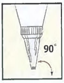
- Position foil fully in 1 5/8 in. lily nail
- Prepare two parchment bags, one with tip 68, one with tip 14
- Add piping gel to stiff consistency royal icing; white for petals (tip 68) green for center (tip 14); fill bags half full

Icing: stiff consistency royal with piping gel added
Nail: 1 5/8 in. lily nail
Tips: 68, 14
Positions:
— Bag: 45° angle at 3:00 (9:00) for petals, 90° angle for center
— Nail: in left (right) hand
— Tips:
For petals: lightly touching surface of nail, wide opening parallel to surface.
For center: slightly above flower

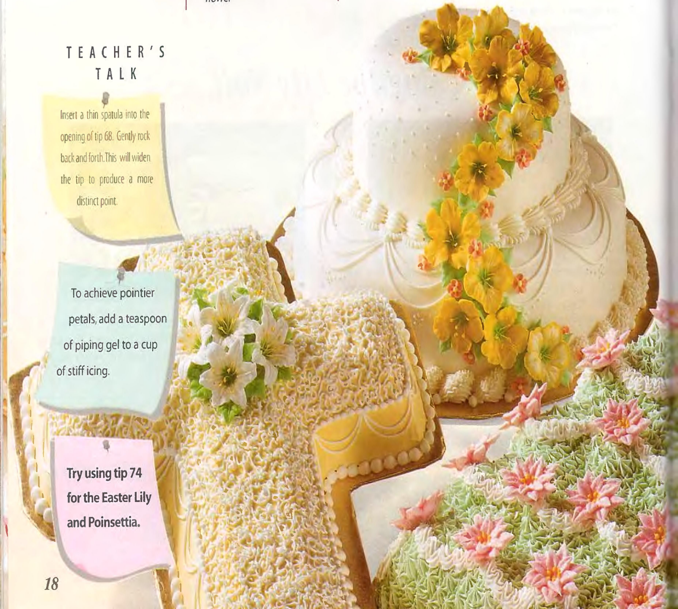
Sequence



1. **Insert tip 68 into lily nail. Squeeze hard and pipe petal, pulling up and slightly over edge of foil cup; relax pressure, stop and pull away.**
2. **Pipe two more petals, dividing the nail into thirds. Add three more petals in the open spaces.**



3. **Pipe tip 14 star in the base of flower; brush center with damp decorator's brush to blend. Sprinkle with Cake Sparkles™.**
4. **Insert seven stamens: one taller center, six shorter around center.**



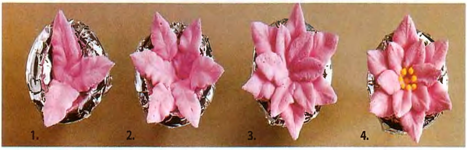
TEACHER'S TALK

Insert a thin spatula into the opening of tip 68. Gently rock back and forth. This will widen the tip to produce a more distinct point.

To achieve pointier petals, add a teaspoon of piping gel to a cup of stiff icing.

Try using tip 74 for the Easter Lily and Poinsettia.

Poinsettia



Getting Ready:

- Position foil $^1/_2$ way in $1^5/_8$ in. lily nail
- Prepare two parchment bags, one with tip 352, one with tip 2
- Fill bags half full with stiff consistency royal icing; pink for petals (tip 352), yellow for center (tip 2)

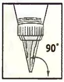
Icing: Stiff consistency royal
Nail: $1^5/_8$ in. lily nail
Tips: 352, 2
Positions:
— Bag: 45° angle at 3:00 (9:00) for petals, 90° angle for center
— Nail: in left (right) hand
— Tips:
For petals: pointed end touching nail
For center: slightly above flower

Sequence

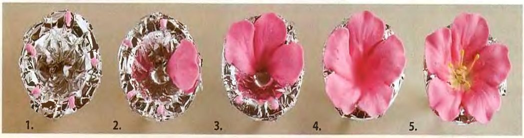
1. **Insert tip into lily nail. Squeeze hard and pipe leaf shaped petal just over edge of foil cup; relax pressure, stop and pull away.**



2. **Pipe two more petals, dividing the nail into thirds. Add three more petals in the open spaces.**
3. **Add six smaller leaf shaped petals on top and between the larger ones.**
4. **Add seven tip 2 dots to center.**



Petunia



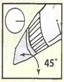
Getting Ready:

- Position foil in $1^5/_8$ in. lily nail
- Prepare two parchment bags, one with tip 103, one with tip 16
- Fill bags half full with stiff consistency royal icing; pink for petals (tip 103), green for center (tip 16)
  - Pipe tip 103 icing dabs on top of lily nail dividing it in 5ths—visualize the points of a star. This will ensure accurate petal spacing

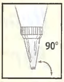
Icing: Stiff consistency royal
Nail: $1^5/_8$ in. lily nail
Tips: 103, 16
Positions:
— Bag: 45° angle at 3:00 (9:00) for petals, 90° angle for center
— Nail: in left (right) hand
— Tips:
For petals: wide end touching with narrow end lifted slightly
For center star: slightly above flower

Sequence

1. **Insert tip into the cup of the nail, position wide end of tip down. Squeeze inside the nail and move up to outer edge; turn nail and jiggle tip to form a ruffle. Be sure to center petal over mark. Bring tip back down inside nail to starting point. Stop squeezing, lift away.**



2. **Repeat to make four more petals.**
3. **Smooth center of each petal with a dampened decorator's brush.**
4. **Using light pressure, pipe tip 16 green star in center.**



5. **Insert five stamens in center; sprinkle with Cake Sparkles.**



Forget-Me-Not



Getting Ready:

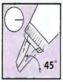
- Attach a wax paper square to flower nail no. 7
- Prepare two parchment bags, one with tip 101s, one with tip 1
- Fill bags half full with medium consistency royal icing; blue for petals (tip 101s), yellow for center (tip 1)

Icing: Medium consistency royal
Nail: Flower nail no. 7
Tips: 101s, 1
Positions:
— Bag: 45° angle at 3:00 (9:00) for petals,
90° angle for center
— Nail: in left (right) hand
— Tips:
For petals: wide end lightly touching center of nail, narrow end pointing out and raised 1/8 in. above nail surface
For center: slightly above flower

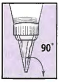
TEACHER'S TALK

Different tips can create a variety of flowers using the same technique as the forget-me-not. Try tips 101, 102, 103 and 104.

Sequence



1. Squeeze bag with light pressure and move tip out 1/16 in. to form first petal. Turn nail, letting spin of nail form petal. Relax pressure as you move tip back to starting point. Stop, lift tip away.



2. Repeat to make four more petals.
3. Add tip 1 dot center.
4. Place on small flower formers to dry.



Getting Ready For Lesson 4

Read through Lesson 4 at home. Have any questions? Write them down and bring them to class!

Here's what to bring to the next class:

- Royal icing—green and white
- Fondant hearts for topper (made in Lesson 2)
- Petite Song Bird ornament, pearls or accents of your choice
- Ribbon
- 100 forget-me-nots for topper and curved hearts
- Tips 349, 86, 3, 14, 16, 1, 21
- 6 in. iced cake on 6 in. cake board
- 10 in. iced cake on 10 in. cake board
- Two 14 in. cake boards, taped together and covered with Fanci-Foil Wrap
- 8 in. Separator Plate
- 7 in. Bakers Best Pillars
- Cake Dividing Wheel
- Decorating turntable
- Double batch white buttercream icing to decorate cake
- Curved hearts (made in Lesson 3)
- Your decorating supplies (see p. 2)
- Camera
- 1/2 in. ball white fondant

Lesson 4
Finishing Touches

All the important Course III skills you've mastered now come together for a magnificent finish in Lesson 4. First, you'll add the finishing touches on the fondant cake topper, then assemble and decorate your tiered cake!

Completing the Fondant Topper





The final step to making our cake topper is the assembly!

You'll need:

* Royal Icing
* Pearl Beading
* Ribbon
* Petite Song Bird Ornament
* Fondant Hearts (made in Lesson 2)
* Forget-me-nots (made in Lesson 3)
* Prepare two half parchment bags, one with tip 3 and white icing, one with tip 349 and green icing

Sequence

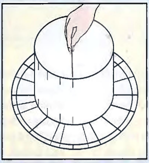
- **Attach pearl beading to edges of fondant hearts using royal icing.**
- **Pipe a line of icing along the inside edge of the cutout stand area of solid heart.**
- **Slip the bottom of the open heart into the slot of the solid heart.**
- **Roll a small ball of fondant to prop against back of open heart. Attach with Clear Vanilla Extract.**
- **Make a ribbon bow, attach bow and song bird to solid heart with icing.**
- **Attach forget-me-nots with dots of icing. Pipe tip 349 leaves.**

Note: To prevent breakage, remove topper when transporting cake and carry home in a box.

Dividing Your Cake

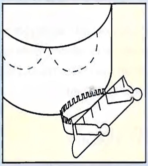


For accurate measuring use the Wilton Cake Dividing Set to mark garlands, stringwork and other cake designs. The Wilton Cake Dividing Wheel divides any size cake (up to 19 in. diameter) into equal sections from thirds to sixteenths. The Garland Marker adjusts to 7 widths and varying depths.



To Mark Cake Top Edge and Sides for Even Designs

Position on top of flexible plastic wheel in the circle corresponding to the cake's size. Select the number of sections you want to space evenly around the cake (3, 4, 5, 6, 8, 10, 12 or 16) With a toothpick or edge of spatula, mark top edge, sides or base of cake at points where you want design guides.



To Mark Garlands on Cake Sides

Select garland width desired. Assemble garland marker by positioning flexible length piece in corresponding width slots; adjust depth. Press garland marker into iced cake to imprint guidelines. Remove, align marker edge with last imprint and repeat until entire cake is marked.

Assembling & Decorating Your Tiered Cake

Follow the directions in Lesson 2, p. 12 to assemble.



1. Imprint plate on 10 in. cake.



2. Divide 6 in. and 10 in. cakes using Cake Dividing Wheel.



3. Decorate 10 in. cake: Tip 3 stringwork; tip 32 bottom shell border; tip 21 top shell border.



4. Mark garland on 6 in. cake sides.



5. Decorate 6 in. cake: Tip 16 bottom shell border; tip 86 ruffle garland on sides, tip 16 top shell border, tip 3 series of dots. Position forget-me-nots at garland points. Add tip 349 leaves.



6. Add pillars; attach forget-me-nots with dots of icing, add tip 349 leaves. Attach forget-me-nots to curved hearts with dots of icing, add leaves.



7. Loosen curved hearts from flower formers, space evenly around bottom of 10 in. cake. Secure with dots of icing. Position 6 in. cake on pillars. Add topper.



Congratulations!

You have reason to be proud! Using your new skills, you will now be able to duplicate many of the tiered cakes shown in Wilton publications and even create beautiful cakes of your own. You're on your way to becoming the decorator you want to be, because you know the Wilton Method of Cake Decorating.

Happy Decorating!

Recipes

Cream Cheese Mousse

- 3/4 cup whipping cream
- 1 envelope unflavored gelatin
- 3 tablespoons cold water
- 2 (3 oz.) packages cream cheese, softened
- 1/2 cup granulated sugar
- 1/4 teaspoon Wilton Clear Vanilla Extract
- 1/4 cup milk
- 1/4 teaspoon lemon juice

Lightly spray molds with vegetable pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water, heat in microwave on high 20-30 seconds until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice; mix. Add gelatin; stir. Immediately fold in whipped cream. Pour into prepared molds. Refrigerate until firm, at least 3 hours or overnight.

Fills 4 Singles™ molds.

TEACHER'S TALK

You'll find more great recipes in The Wilton Yearbook of Cake Decorating and other Wilton Publications.

Quick-Pour Fondant Icing

- 6 cups confectioners' sugar, sifted
- 1/2 cup water (4 ounces)
- 2 tablespoons white corn syrup
- 1 teaspoon Wilton Almond Extract
- Icing Colors, optional

Combine water and corn syrup. Add to sugar in a saucepan and stir over low heat until well-mixed and heated to 92°F., thin enough to be poured, but thick enough so it won't run off the cake. Stir in extract and Icing color, if desired. To cover cake, ice smoothly with buttercream and let icing crust, or cover cake with apricot glaze (recipe below). Place cake on cooling rack with a cookie sheet beneath it. Pour fondant over iced cake, flowing from center and moving out in a circular motion. Touch up sides with a spatula. Excess fondant can be stored, tightly covered in refrigerator for weeks. Reheat to use again. Yield: 4 cups, enough to cover a 10 in. round cake. Recipe may be doubled or tripled.

Chocolate Poured Fondant:

Follow Quick-Pour Fondant recipe, but increase amount of water by 1 ounce. After fondant is heated, stir in 3 ounces of melted, unsweetened chocolate, then add flavoring, if desired.

Apricot Glaze:

Heat 1 cup of apricot preserves to boiling. Strain, then brush on cake while still hot. It will dry to a hard finish in 15 minutes or less. Ideal for crumb-coating cakes before icing.

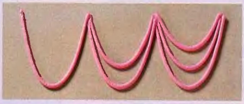
Preparing Wilton Ready-to-Use Decorator Icing for pouring

Open icing container, remove foil. Microwave on 50% power for 1 minute; stir. Continue to microwave at 30 seconds intervals until ready to pour. If a microwave is unavailable, icing can be heated on a warming tray or in a pan on the stove.

Store-bought ready-to-spread canned icing can also be prepared for pouring. It has a softer consistency, and should be heated less. Follow instructions as above, heating at 50% power for 30-45 seconds. Continue heating at 15 second intervals until ready to pour.

More Stringwork

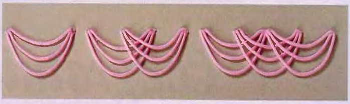
Triple Drop Stringwork



Practice will produce perfect uniformity!

Drop longest string first, middle string second and shortest string last.

Overlapping Triple Drop

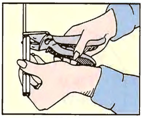


Looks complicated, but it's not!

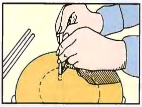
Always pipe longest string first, then add shorter ones. Complete each section before beginning the next. Pipe a set of triple drop strings. Midway between, pipe another set of triple drop strings. Repeat to cover area.

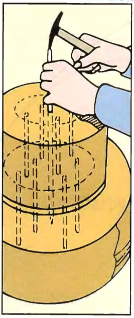
Working with Tiered Cakes

To Assemble Tiers

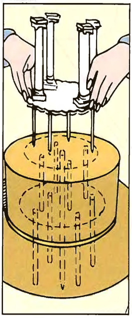


■ Ice all tiers before assembly. Place bottom tier on sturdy base plate or Tuk-N-Ruffle trimmed board 4 inches larger than the tier's diameter. On center top of this tier, press a cardboard cake circle 2 inches smaller than the tier to be placed above it to imprint an outline. Remove cake circle. Measure one dowel rod at the cake's lowest point. Using this dowel rod for measure, cut six or seven dowel rods the same size. Push each rod into cake. Make sure they touch base of cake stand or plate.

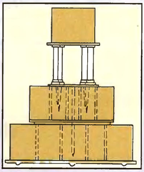




■ With dowel rods in position, replace cardboard cake circle and set next tier in place. Repeat procedure using five dowel rods for this second tier. To keep these two tiers stable, sharpen one end of another dowel rod slightly shorter than height of two tiers. Push through top tier to cardboard; hit sharply with tack hammer to drive dowel rod through cardboard to bottom of cake.



■ With pillars and separator plate pegs in position, insert separator plate, 2 inches smaller in diameter than second tier, into top tier. Always use same size top and bottom separator plate with each set of pillars.



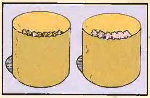
■ Place top tier, which is resting on a separator plate 2 inches larger than cake diameter, on pillars. Remove this tier when transporting.

Tips:

- Use the same assembly procedure for cakes with more than three tiers. Always remove tiers separated by pillars and plates when transporting cake.
- Always cut dowel rods the same size, using only one master from which to measure.
- Don't move dowel rods around while in cake. Separator plate pegs should not be used in place of dowel rods. They should be used with dowel rods.
- Finely shredded coconut or confectioners' sugar, placed under cake circles or plastic plates helps prevent frosting on cake from sticking.
- Use extreme care when inserting dowel rods into tiers so cardboard between cake does not bend.

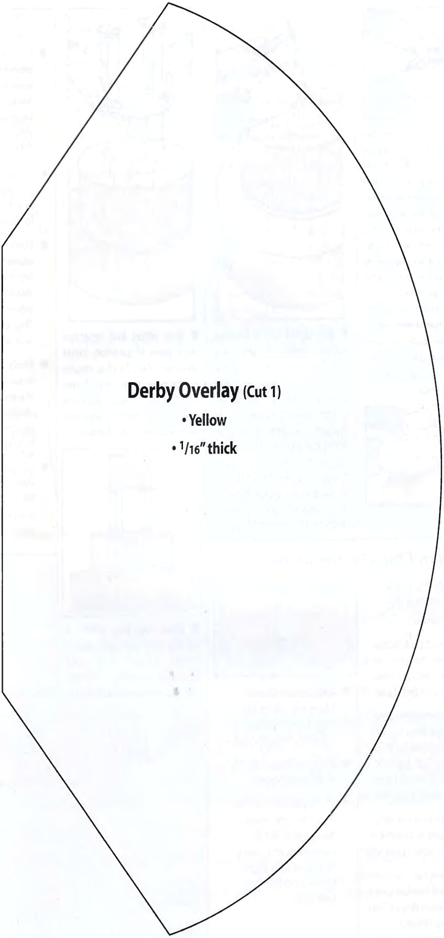
General Rules for Tiered Cakes:

- Always take the proper steps to assemble and secure properly.
- Cakes should be 4 inches apart in size. For example, a 6 inch cake atop a 10 inch cake atop a 14 inch cake.
- Use a separator set size 2 inches larger than top tier and 2 inches smaller than bottom tier. For example, an 8 in. separator set used with 6 in. and 10 in. cakes.
- Position bottom tier on a bottom plate or board 4 in. larger than actual cake size.
- Use patterns for symmetrical looking cakes. See the Wilton Way of Cake Decorating, Volume 1, p. 94-97 on how to make patterns.

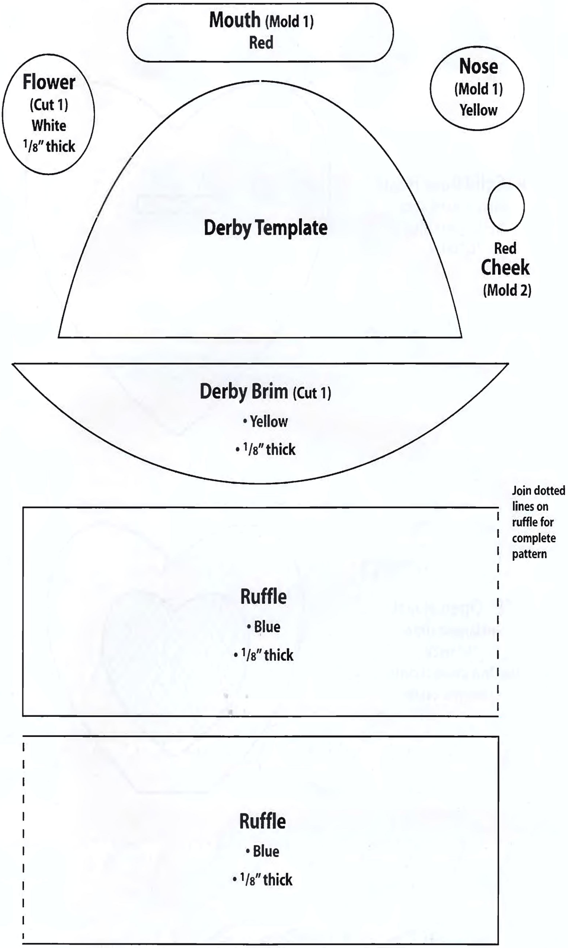


- Cake borders should frame, but not be too large (overpowering) or too small (insignificant).
- The smaller the cake, the smaller the borders.
- The higher the cake, the larger the side borders (the general rule for positioning stringwork and garlands is slightly below midpoint on cake side).

Fondant Clown Patterns

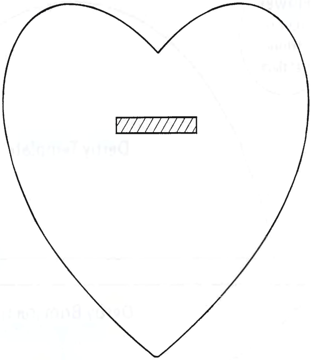


Fondant Clown Patterns *(continued)*

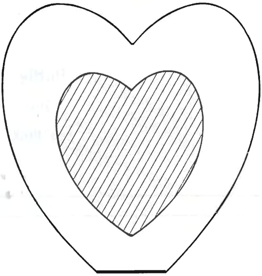


Fondant Heart Patterns

"A" Solid Base Heart
Cut out stand area
2nd largest cutter
1/8" thick



"B" Open Heart
3rd largest cutter
1/8" thick
Use 2nd smallest cutter
to remove center

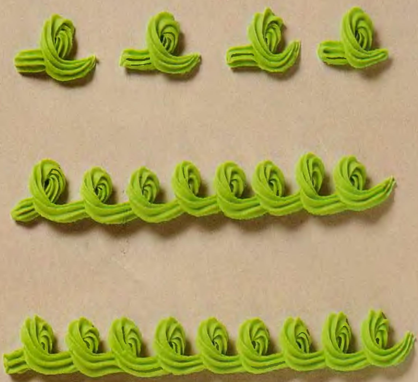


Course III

LESSON 1

"E" Motion

Tip 16



Course III

LESSON 1

Embroidery & Lace
Pulled Dot Flower

Tip 1L



Picot

Tip 1L





Course III

LESSON 1

Embroidery & Lace
Lily of Valley

Tip 1 Stems and Bulbs 

Tip 1L Pulled Dots 



Tip 1 Sotas 



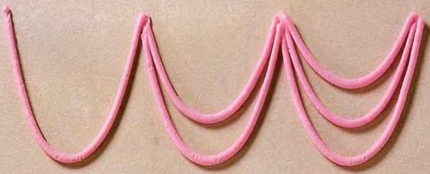
Course III

LESSON 1

Stringwork

Tip 3 

Triple Drop



Overlapping Double Drop



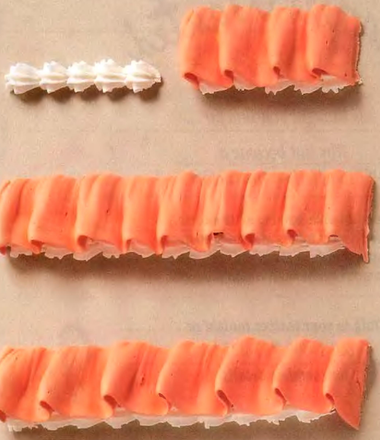
Course III

LESSON 1

Ruffle Border

Tip 32 Shells

Tip 127 Ruffle



Course III

LESSON 1

Scalloped Garland With Fluted Edge

Tip 104 Ruffle

Tip 16 Zigzag

Tip 3 Drop String

